

VOCO®

— BY IHG —

Malta



Merry
made
magical.



CORPORATE EVENT
BROCHURE



UP TO

500
GUESTS

UP TO

300
SEATED

(depending on setup)



Merry
made
&
Tasty

Set against the backdrop of St. Julian's Bay, LUMI offers a unique culinary journey that bridges the sun-soaked flavours of Malta with the vibrant spirit of California.

Perfect for corporate gatherings, incentive groups, and private receptions, LUMI blends the freshness of Mediterranean cuisine with the bold energy of California's food culture, both united by a citrus-inspired flair.

Set in a bright, contemporary space that shifts from sunlit elegance by day to an electrifying ambiance by night, LUMI offers a dynamic backdrop for meetings, networking events, and celebrations. For additional convenience - connected to InterContinental by a bridge.





Our Set Menus



Lumi Christmas

Set Menu A

Starter

TO CHOOSE

STICKY WINGS

Lemon chicken wings
Spring onions | Fresh coriander

VEGGIE TACOS

Crispy shell | Chickpea mix
Fresh herbs | Tomato salsa

Main Course

TO CHOOSE

PAN SEARED TERIYAKI SALMON

Mash potato | Roasted pepper
Kung pao sauce

BEEF FLANK

Miso butter | Rucola Salad
Chimichurri Salmon

GOLDEN STATE WILD RICE BOWL

Sweet potato | Forest mushrooms
Spring onions | Sweet corn | Dried cranberries

Sides dishes to share



Desserts

TO CHOOSE

CARROT & PINEAPPLE CAKE

Carrot cake | Pineapple jelly
Honey sauce | Cream cheese frosting
White chocolate cream

BLUEBERRY & PISTACHIO CAKE

Vegan mousse | Pistachio
Forest fruit compote | Strawberry sauce

MISSISSIPPI PEACAN TART

Sweet pastry | Pecan tart mix
Caramel sauce | Whipped white chocolate-
ganache | Salted caramel ice cream

Lumi Christmas

Set Menu B

Starter

TO CHOOSE

BRISKET DONUT

Pulled beef | Mushroom | Pecorino cheese
Herb emulsion

LUMI TACOS

Corn shell | Chilli con carne | Spring onions | Sesame

PRAWN

Marinated prawn | Wakame | Passion fruit
Squid ink tapioca

CRISPY DUCK

Duck | Watermelon | Pinenuts | Pomegranate
Rocket leaves

Main Course

TO CHOOSE

ROASTED BABY COCKEREL

Lemongrass | Red curry | Coriander | Coconut | Baby corn

LAMB BLADE

Mint and coriander rub | Chimichurri sauce

ARGENTINIAN BEEF STRIPLOIN PACHECO

Texas spice rub | Torch'd baby gem
Roasted shallot gravy

GOLDEN STATE WILD RICE BOWL

Sweet potato | Forest mushrooms
Spring onions | Sweet corn | Dried cranberries

Sides dishes to share



Desserts

TO CHOOSE

CARROT & PINEAPPLE CAKE

Carrot cake | Pineapple jelly
Honey sauce | Cream cheese frosting
White chocolate cream

BLUEBERRY & PISTACHIO CAKE

Vegan mousse | Pistachio
Forest fruit compote | Strawberry sauce

MISSISSIPPI PEACAN TART

Sweet pastry | Pecan tart mix
Caramel sauce | Whipped white chocolate-
ganache | Salted caramel ice cream



Lumi Christmas Kids Reception Menu



Savoury

TOMATO & EGG SANDWICHES

Selection of
HAM OR CHEESE SANDWICHES

Selection of local
PEA AND RICOTTA PASTIZZI



Hot

FISH NUGGETS

MINI BEEF BURGERS

MINI PIZZA MARGHERITA

CHICKEN GOUJONS

MINI MOZZARELLA BITES

Sweet Indeed

MINI DOUGHNUTS

MINI CHOCOLATE CAKES POPS

CHOCOLATE COOKIES

*Applicable for a minimum of 40 guests

Lumi Christmas

Kids Station Menu



Savoury

EGG TOMATO MINI BUN

Selection of
HAM OR CHEESE SANDWICHES

Pasta

PASTA

Plain tomato sauce | Parmesan cheese

PENNE

Mac 'n cheese | Breadcrumbs

Mains

FISH GOUJONS FRIES

PULLED BEEF SLIDER

MINI HOT DOG

MINI PIZZA MARGHERITA

CHICKEN POPCORN

FRIES



Sweet Indeed

MINI DOUGHNUTS

CHOCOLATE FOUNTAIN STATION

complimented with selection of
fresh fruit chunks and mini cakes

*Applicable for a minimum of 50 guests



RECEPTION, SEMI-PLATED, BUFFET
AND STATION MENUS ARE AVAILABLE
SUBJECT TO GUEST NUMBERS.

FOR FURTHER INFORMATION, PLEASE
CONTACT OUR EVENTS TEAM.



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